

Ask us about our LUNCH SPECIALS

Mon-Fri 11-4

APPETIZERS

Stuffed Mushrooms \$8

Four seafood-stuffed mushrooms topped with a lemon butter sauce.

Ceviche \$10

Shrimp and fish marinated in lemon and lime juice. Served with house-made chips. Your choice of:

Traditional: Spicy peppers, tomato, onion & cilantro, with a splash of Clamato.

Tropical: Spicy peppers, mango, pineapple, red onion, cilantro, basil and fresh-squeezed orange juice.

Tri-color Dip \$7

A layered delight with seasoned, sun-dried tomato paste, herbed cream cheese and pesto. Served with fried lasagna chips.

Fried Artichokes \$6

Marinated, pickled artichokes lightly dusted in seasoned flour, fried and served with a spicy tomato cream sauce.

Beef Tenderloin Bruschettas (3) \$12

Seared tenderloin served on a bed of baby arugula, tossed in a sun-dried tomato, balsamic truffle vinaigrette, topped with aged parmesan cheese on top of a truffle-scented crostini.

Queso \$6

A Texas favorite: creamy cheese sauce with pico de gallo and bacon bits, served with house-made tortilla chips.

House-made Guacamole \$10

A beautiful display of roasted serrano peppers, red onions, tomatoes, cilantro and fresh lime juice with a large Haas avocado, prepared table-side to your liking, served with house-made chips. (Based upon availability.)

Texas Nacho

A flat corn tortilla shell smothered in refried beans, shredded Monterrey jack and cheddar cheese. Served with salad, guacamole, sour cream and jalapeño. Your choice of topping:

Bean & Cheese \$8 Chicken Fajita \$9 Beef Fajita \$10 Shrimp \$11

Quesadilla

Cheese-filled tortilla stuffed with your choice of filling. Grilled golden brown and served with salad, guacamole, sour cream and jalapeños.

Spinach & Mushroom \$9 Chicken Fajita \$10 Beef Fajita \$11 Shrimp \$11

SOUPS & SALADS

Tortellini en Brodo Soup Cup \$5 Bowl \$9

A simple, light house-made chicken stock, served with cheese-filled tortellini with a side of crushed red pepper, lime, fresh basil and crostini.

Tortilla Soup Cup \$5 Bowl \$9

Zesty chicken broth-based tortilla soup with lots of veggies, topped with fried tortilla straws, avocado and crema fresca.

Cream of Potato Soup Cup \$5 Bowl \$9

Three-cheese rich-flavored soup with chunks of potatoes and bacon bits.

Avocado Salad \$9

Layered fresh avocado, tomato and mixed greens tossed in a citrus vinaigrette.

Add Ahi Tuna \$8 Add Grilled Shrimp \$7

Caprese Salad \$9

Hand-picked, sliced steak tomatoes, fresh sliced Mozzarella, fresh basil, drizzled with house-made balsamic reduction and pesto olive oil.

Add Grilled Chicken \$5 Add Grilled Shrimp \$7 Add Grilled Salmon \$8

The Wedge \$9

Iceberg wedge, Kathy Moore's fabulous blue cheese dressing, Applewood bacon, diced tomatoes, Danish blue cheese crumbles and grilled polenta.

Add Sirloin \$8

Baby Spinach Salad \$9

Baby spinach tossed in a vinaigrette, with sweet roasted bell peppers, red onions, prociutto, and Danish Blue Cheese crumbles.

Add Grilled Chicken \$5 Add Grilled Shrimp \$7 Add Grilled Salmon \$8

TACOS, SANDWICHES & BURGERS

Shrimp Tacos \$12

Three corn tortillas with grilled, marinated shrimp, avocado relish, shredded Iceberg lettuce, chipotle aioli Served with rice and Borracho beans.

Beef Fajita Tacos \$14

Tender Texas spiced and citrus marinated skirt steak, grilled to perfection and tossed with sauteed onions and peppers. Three flour tortillas, served with rice and Borracho beans, a side of guacamole and pico de gallo.

TACOS, SANDWICHES & BURGERS CONTINUED

Chicken Fajita Tacos \$12

Tender Texas spiced and citrus marinated chicken breast, perfectly grilled and tossed with sauteed onions and peppers. Three flour tortillas, served with rice and Borracho beans, a side of pico de gallo and guacamole.

Street Taquitos \$11

A simple, but beautiful display of 4 mini corn tortillas filled with your choice of meat, topped with cilantro, onion, and queso fresco. Also served with our house-made Borracho beans and a side of our house-made salsa verde (green) along with a couple of slices of lime to complete the experience. Your choice of meat:

Al Pastor A flavorful pork marinated with a hint of pineapple and citrus with a bold pepper infusion.

Carnitas A very tender and juicy pork meat that is braised and simmered in its own juice until it is tantalizing and tasty.

Asada Delicious flank steak tacos with tons of flavor.

Below Items All Served With Shoe-String Fries

Torta \$12

This simple version is more on the rustic side of Mexico. Pan Bolillo (French bread) filled with refried beans, queso fresco, lettuce, tomato, a healthy helping of your choice of stuffing, and a few slices of pickled jalapeños. Stuffing choices:

Grilled Chicken, Ham, Al Pastor, Carnitas, or Asada

Smokey the Bear \$10

Smoked turkey, smoked Mozzarella, sun-dried tomatoes and honey mustard on a hoagie roll.

Veggie Sandwich \$9

Sweet roasted peppers, grilled portabella mushrooms, mixed greens, red onions and avocado finished in a pesto aioli.

Asian Chicken Burger \$10

House-ground chicken with a burst of Asian flavors, served on a brioche bun topped with our version of an Asian salad and drizzled with our own roasted garlic, citrus spicy Thai sauce.

Have-It-Your-Way Burger \$11

Our 1/2 lb Angus burger cooked to perfection with the option to have it your way, so feel free to get creative. Served in a Brioche bun.

Complimentary Toppings

Mayonnaise, mustard, barbecue sauce, lettuce, tomato, onions, pickles, and jalapeños

Cheese \$.50 each

Cheddar, smoked Mozzarella, Monterrey Jack, blue cheese crumbles, or queso

Premium Toppings \$1.00 each

Avocado, caramelized onions, Applewood bacon, carnitas, or fried egg

PASTA DELIGHT: \$10

Choice of Pasta: Fettuccine, Angel Hair Pasta, Cheese-Filled Tortellini, or Gnocchi

Choice of Sauce:

Alfredo: A cheese white cream sauce

Oil & Garlic: With fresh basil & Italian seasonings

Marinara: Bright red, flavorful tomato-based sauce

Sugarosa: Marinara and Alfredo combined

Pesto: Traditional, consists of crushed garlic, pine nuts, coarse salt, basil leaves, spinach, Parmigiano hard cheeses blended with olive oil. Choose traditional, or add cream.

Add:

Meat Sauce \$4 Grilled Chicken (6 oz) \$5 Grilled Shrimp (6 count) \$7

Vegetables \$4 (red onions, peppers, zucchini/squash, broccoli and mushrooms)

ENTREES

Pollo Enrollado \$16

A stuffed chicken breast with pico de gallo, bacon, Monterrey Jack cheese, lightly dusted in flour, sauteed, and topped with a cilantro cream sauce. Served with spinach and mushroom cream rice and a vegetable medley sauteed in white wine, oil and garlic.

Pollo Carciofo \$16

Sauteed chicken breast with artichokes, mushrooms, sun-dried tomatoes, oil and garlic, with a splash of white wine, fresh basil, and Italian seasonings topped with a lemon-butter-garlic sauce. Served with angel hair pasta.

Arroz con Pollo \$14

A boiled Cornish game hen served on a bed of our flavorful Mexican rice, topped with a choice of our mole sauce or roasted Poblano cream sauce.

Stuffed Pork Tenderloin \$16

Tenderloin stuffed with sauteed mushrooms, onions, Mozzarella and ham. Breaded in a coating of Ritz crackers, and served on top of spinach and mushroom cream rice on a bed of Jack Daniels cream of corn sauce. Topped with corn and avocado salsa.

Shrimp Catalina \$18

Five baked shrimp stuffed with seafood and vegetables, topped with a lemon-butter sauce, and served with fettuccine alfredo.

Honey-Glazed Salmon \$18

Sauteed salmon with caramelized garlic in brown sugar and a shot of Jack Daniels bourbon with a hint of fresh oregano. Served on top of spinach and mushroom cream rice with a side of sauteed spinach and vegetables.

ENTREES CONTINUED

Tilapia Carciofo \$16

Sauteed tilapia fish fillet with artichokes, mushrooms, sun-dried tomatoes, oil & garlic with a splash of white wine, fresh basil, and Italian seasonings. Topped with a lemon-butter garlic sauce and served with angel hair pasta.

Pan-Seared Sesame-Crusted Ahi \$18

Sesame-crusted, seared rare ahi tuna, presented on a bed of soy-ginger butter sauce and served with chipotle mashed potatoes and grilled asparagus.

Yellow Cornmeal Tilapia \$16

Cornmeal-breaded tilapia fillet, served on top of chipotle mashed potatoes on a bed of cilantro cream and topped with corn and avocado salsa.

TEX-MEX FAVORITES

Chimichanga \$12

Large tortilla filled with beans and cheese with a choice of ground beef or grilled chicken, fried crispy golden brown and topped with chili con carne and queso. Served with guacamole salad, rice and Borracho beans.

Flautas (3) \$10

Chicken and cheese-filled corn tortillas, fried golden brown, and topped with guacamole and sour cream. Served with rice and Borracho beans.

Cheese Enchiladas (3) \$9

Tortillas filled with shredded American cheese, topped with chili con carne and shredded cheddar cheese, and baked. Served with rice and Borracho beans.

Chicken Enchiladas (3) \$10

Boiled, shredded chicken-filled corn tortillas, topped with choice of sauce and Monterrey Jack cheese. Baked, and served with rice and Borracho beans.

Choice of Sauce:

Green Tomatillo Sauce: Tangy tomatillo sauce

Mole: A Traditional red chili sauce with a hint of nuts and chocolate

Green Chili Cream: A robust, spicy sauce with green chilis with a cream base

Poblano Cream: Spicy, creamy sauce made with roasted poblanos

Chile Relleno \$12

Roasted poblano stuffed with ground beef and cheese, egg-battered, topped with ranchero sauce and melted Monterrey Jack cheese. Served with rice and Borracho beans.

BEVERAGES \$2.50

Coke Diet Coke Sprite Mr. Pibb Mellow Yellow Iced Tea Coffee

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“Food & Beverage
is our passion.
Thank you for
allowing us to share
it with you.”
~Jaime

Fusion Cuisine
1704 E. Stone Dr.
Suite 110
Kingsport, TN 37660
Open 11 am - 9 pm
Website: FusionKingsport.com
Facebook: FusionKingsport
(423) 530-7124